



## Ingredients 4 Portions

🖊 = Kotányi Produkte

250 g Red lentils Onion, small 1 piece

1 piece Ginger, thumb-sized piece

1 tbsp. Coconut oil

Baby potatoes 2 piece

250 ml Vegetable stock, clear

400 ml Coconut milk 2 tbsp. Lime juice

1 tbsp. 

Cilantro leaves, chopped

## Lentil Soup with Coconut Milk

**可** 30-40 Min **い**のの





## Preparation

- Peel and finely chop the onion and ginger. Heat a little coconut oil in a deep pan. Sweat the onion and ginger. Use a coarse grater to grate the potatoes directly into the pan and allow them to sweat.
- Wash the lentils in a sieve, allow to drain and add to the pan. Add the Kotányi Curry Powder mix and pour in the vegetable stock.
- After a few minutes of cooking time, mix in the coconut milk and leave to simmer for another 15-20 minutes over a medium heat. Stir regularly.
- As soon as the lentils are cooked, blend the soup to the desired consistency. Finally, add the lime juice to taste, garnish with cilantro and enjoy.

